49 TO 48,
CHAPTER 36
THE FURIOUS MAN AND THE REASON FOR LEEK
THE WINNER IS...

Chapter 36. The Furious Man and the Reason for Leek
TEAM KOENJI-UDOU!

ALRIGHT!

オオオオオオオ
COOKING
オオオ

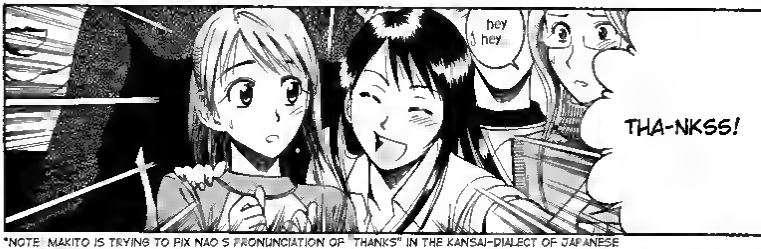
COOKING

MAKITO-SAN!
MAA-CHAN!

NONSENSE!
THEIR CURRY WAS COMPLETED SO PERFECTLY!
HOW DID IT TURN OUT LIKE THIS?!
WAIT A MINUTE! I DON'T UNDERSTAND THESE RESULTS!
THE CURRY THEY WERE MAKING WASN'T EVEN FINISHED!
NOT FINISHED?
HOW COULD IT HAVE WON?!

I DIDN'T STOP COOKING DURING THE MATCH!
!?
IT'S A FACT THAT HE STOPPED COOKING DURING THE COMPETITION !
IT CAN'T BE...
NO...

BECAUSE I HAD ALREADY FINISHED!
I NOTICED IN THE PROCESS OF COOKING IT!
AT FIRST, I HAD PLANNED TO COOK THE LEEK SHREDS COMPLETELY...
...AS IT WOULD THEN BECOME EVEN MORE FRESH AND SWEET. THE GOAL I WAS FOCUSING ON AT THAT POINT.
THE IRREPLACEABLE FRESH AND SPICY FLAVOR OF RAW LEEK...
...MIXED WITH THE SWEET TASTE OF COOKED LEEK...
...MAKES IT EVEN MORE DELICIOUS!
BUT, WHEN THE FIRE WENT OUT, I SUDDENLY REALIZED SOMETHING!
.....
I ONLY NOTICED THIS THANKS TO YOU. IN MAKING THE FIRE GO OUT!



*NOTE: MAKITO IS TRYING TO FIX NAO'S PRONUNCIATION OF "THANKS" IN THE KANSAI-DIALECT OF JAPANESE WHICH HE SPEAKS IN. COMMON AROUND THE MORE WESTERN PARTS OF JAPAN. E.G. OSAKA

MAKITO HAS GROWN...
Tha-nkss!
Her pronunciation is wrong! It's "thaanks!"
"Thaanks!"
but it's the difference?
HE ACTUALLY USED HIS OPPONENT'S TRAP TO HIS ADVANTAGE.

THAT COULDN'T POSSIBLY BE THE REASON WHY I LOST TO YOU!
DON'T BE RIDICULOUS!
SHIINA
HAHAH!
COMPLETED PERFECTLY?!
AHAHAHA-HAHAHA!
BE HONEST NOW.
HOW MUCH HAVE YOU ALL BEEN CONSPIRING TOGETHER?

TELL ME THE TRUTH! NOW!
TELL ME HOW MUCH YOU'VE BEEN CONSPIRING TOGETHER ALL THIS TIME!
TOORU!!
YOU GUYS ARE LIKE THAT EVERY TIME
THIS ISN'T EVEN A REAL COMPETI-TION
TELL ME HOW

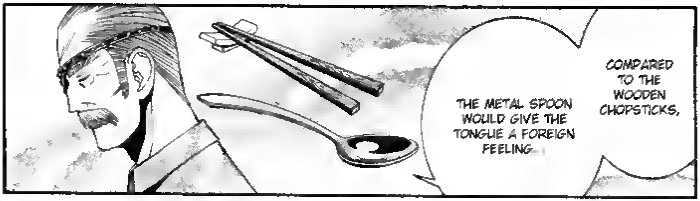
!?
.....
CALM DOWN, TOORU!
LET GO! LET GO OF ME!
THEN TASTE THESE, AND SEE FOR YOURSELF!
IF YOU WANT TO KNOW WHY YOU LOST

TASTE YOUR OWN CURRY FIRST.
WELL, GO ON
カチャ
MM.
.....
NOW, TRY MAKITO AND UDOU'S CURRY.
CORRECT.
.....
しゃく
THE QUALITY IS PERFECT!
AS I EXPECTED!

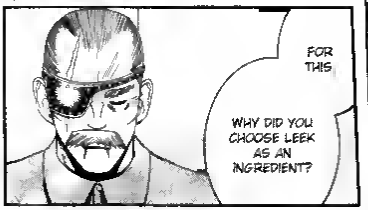
!?
NOT WITH THAT!
USE CHOPSTICKS!
CHEH
WHO DO I HAVE TO USE THIS?

!!?
AH
WHY ITS QUALITY IS PERFECT?
DO YOU UNDERSTAND NOW?

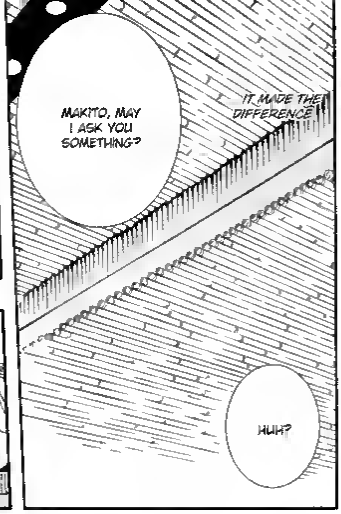
THE METAL SPOON GIVES A SLIGHT METALLIC TASTE...
...WHICH REDUCED THE FLAVOR OF YOUR CURRY!


COMPARED TO THE WOODEN CHOPSTICKS,
THE METAL SPOON WOULD GIVE THE TONGUE A FOREIGN FEELING...

IT WAS REALLY NOTHING MORE THAN A MINOR DISCREPANCY...
BUT...
.....
THAT'S RIDICULOUS...
SUCH A MINOR DISCREPANCY USUALLY WOULDN'T BE DETECTED...
THE LINE BETWEEN VICTORY AND DEFEAT IS VERY THIN...


FOR THIS
WHY DID YOU CHOOSE LEEK AS AN INGREDIENT?

.....


MAKITO, MAY I ASK YOU SOMETHING?
IT MADE THE DIFFERENCE
HUH?

AND THAT INGREDIENT...
...WAS LEEK?

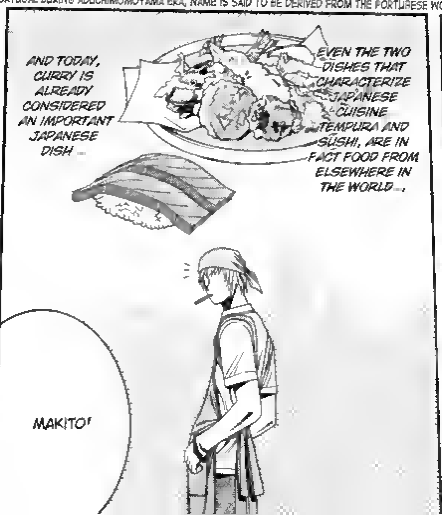
YEAH, BUT...

I JUST THOUGHT, SINCE IT WAS A JAPANESE CURRY COMPETITION, I NEEDED TO CHOOSE INGREDIENTS THAT REPRESENT JAPAN.
IT TOOK ME A WHILE TO THINK OF IT.
...NOTHING SPECIAL...

LEEK IS...
...JAPAN'S HERB, RIGHT?
HEH...
NOW I UNDERSTAND...
HERBS AND SPICY INGREDIENTS ARE BOTH ESSENTIAL PARTS OF CURRY...

IF THEY CONSIDERED "JAPANESE STYLE" AS A BOUNDARY, THEN THEY COULD NEVER MAKE REAL JAPANESE FOOD...
"JAPANESE STYLE" DOESN'T NECESSARILY MEAN TRADITIONAL JAPANESE FOOD. IT CAN BE FOOD FROM ELSEWHERE IN THE WORLD, BUT IMPROVED...

*SUSHI FROM THE CHINESE PROVINCE OF YUNNAN TO BURMA, AROUND THE THAI AREA'S "NARE SUSHI." AND FROM THERE EDOMAE SUSHI WAS FORMED
*TEMPURA IMPORTED FROM PORTUGAL DURING AZUCHIMOMOYAMA ERA, NAME IS SAID TO BE DERIVED FROM THE PORTUGESE WORD "TEMPORE" [COOKING]


AND TODAY, CURRY IS ALREADY CONSIDERED AN IMPORTANT JAPANESE DISH...
EVEN THE TWO DISHES THAT CHARACTERIZE JAPANESE CUISINE TEMPURA AND SUSHI, ARE IN FACT FOOD FROM ELSEWHERE IN THE WORLD...
MAKITO!

NOPE!
.....
IT'S JAPANESE CURRY!

ADDICTED TO CURRY

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華麗なるカレー食卓
~Addicted to curry~